

CHIAROMONTE

Technical Information Sheet



Wine Name: Muro Sant'Angelo Primitivo

Vintage: 2010

Size: 750ml

Appellation: DOC Gioia del Colle

Blend: 100% Primitivo

Origin of Grapes: Acquaviva delle Fonti

Treatment in Vineyard: Organic copper and sulfur

Farming Techniques: Traditional “alberello” style vines, also known as bush-trained or gobelet.

Date of Harvest: First Tuesday of September

Method of Harvest: By hand

Method of Pressing: Soft pressing

Length of Maceration: 20-30 days

Malolactic Fermentation: Yes

Fermentation Vessel: Stainless steel

Yeasts: Indigenous, spontaneous fermentation

Vinification Method: Temperature controlled stainless steel tanks

Filtration and Fining Method: None

pH Level: 3.47

Alcohol: 15.5%

Residual Sugar: 0.55 g/l

Time of Aging: 2 years in steel

Time in Bottle Before Release: 6 months

Bottles Produced: 10,000 - 20,000 bottles

Tasting Notes: The wine is named after the subzone where the estate is located, which features the ancient walls surrounding the chapel of Sant'Angelo built around 1100. “Muro” means wall. Fresh blackberry, ripe plum and bramble introduce this full-bodied yet fresh red. Black fruits and blueberry pie explode upon the palate, balanced exquisitely by fresh acidity, sweet tannins and pronounced minerality.

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